

Balsamic Glazed Bruschetta Salmon

Recipe By Victoria Dwek



Cooking and Prep:  30
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Serves:  3

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Pescetarian, Gluten

Free, Low Carb

Source: ArtScroll,

Kosher.com Exclusive

A quick and easy meal. A flavorful mixture of onion, garlic, tomato, capers, parsley, basil, and mustard is briefly sautéed on the stovetop, then slathered atop salmon fillets and baked. Watch Victoria make the salmon on [4 Amazing Things](#).

Ingredients (11)

Main ingredients

- 3 (5-ounce) salmon fillets
- 2 cloves garlic, crushed
- 1/2 sweet onion, diced
- 1 teaspoon salt, divided, plus additional for sprinkling

- 1 pint grape tomatoes, halved
 - 1/4 cup capers
 - 1/4 cup fresh parsley leaves
 - pinch of red pepper flakes
 - 1/4 cup fresh basil leaves
 - 1/2 teaspoon Dijon mustard
 - Tuscanini Balsamic Glaze, for drizzling
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Start Cooking

For the Salmon

1. Preheat oven to 400 degrees Fahrenheit.
2. Coat a sauté or frying pan with nonstick cooking spray; heat over high heat. Add garlic and onion; season with half a teaspoon salt. Lower heat to medium-low; cook for five minutes.
3. Add tomatoes, capers, parsley, and red pepper flakes. Raise heat to medium-high. Cook for five additional minutes, until vegetables release liquid and tomatoes begin to wilt. Stir in half a teaspoon salt, basil, and mustard.
4. Meanwhile, place salmon fillets into a baking pan; coat fish with nonstick cooking spray. Sprinkle with salt and pepper. Top salmon with tomato mixture; bake until fish flakes easily with a fork, about 20 minutes.
5. To serve, place salmon on a plate with bruschetta topping and drizzle with balsamic glaze.

Note:

Use the bruschetta and balsamic topping over any type of fish or chicken.